

St Kew Inn

LUNCH MENU

TO START

PKG Padron peppers, smoked sea salt, sherry vinegar	£6
Da Bara breads, hummus, olives, whipped salted butter <small>GL DA</small>	£9.5
Kernow fried mushrooms, miso mayonnaise, carrot & cucumber kimchi <small>GL</small>	£11
Buffalo mozzarella, hazelnut & basil pesto, radish, courgettes <small>DA NUTS</small>	£12
Ham hock, smoked cheddar & nduja croquette, smoked mayonnaise <small>GL DA</small>	£12
St Kew smoked salmon, horseradish cream, pickled cucumber & fennel bread <small>GL DA</small>	£12.5
Onion bhaji scotch egg, spiced lamb, butter curry sauce <small>DA</small>	£12
Paprika cured seabass, pickled peppers, smoked almonds, yoghurt <small>DA</small>	£13

MAIN COURSE

Rigatoni pasta, salsa Verdi, chargrilled vegetables, parmesan, pangrattato <small>GL DA</small>	£18
St Kew Cheeseburger, braised sirloin, house relish, burger sauce, fries <small>GL DA</small>	£19
Battered haddock, chunky chips, crushed garden peas, tartar sauce <small>DA</small>	£22
Ploughman's – ham, pork pie, smoked cheddar, pickled onions, piccalilli, cheese scone <small>GL DA</small>	£18
Smoked haddock chowder, hake, mussels & clam, bacon, sweetcorn, bread <small>GL DA</small>	£28
8oz Flat iron steak, skinny fries, chimichurri	£23
Westcountry gammon steak, St Ewe egg, garden peas, chunky chips, pineapple relish	£18

Open Sandwiches (served with skinny fries)

- Philip Warren steak, salad, peppercorn sauce, crispy onions <small>GL DA</small>	£18
- Chargrilled vegetables, hummus, salad, lemon, garlic & coriander dressing <small>GL</small>	£16

SIDES £6

Chunky Chips	Skinny fries
New potatoes	House salad
Seasonal greens	Charred corn, hot honey <small>GL</small>

DESSERTS

A selection of Cornish Ice-cream & sorbets (3 scoops) <small>DA</small>	£7
Blueberry & lime crème brulee, Cornish ginger fairing biscuit <small>GL DA</small>	£8.5
St Kew tiramisu, Twin Fin coffee liquor <small>DA GL</small>	£8.5
Banoffee, banana, caramel & chocolate <small>GL DA</small>	£8.5
St Kew chocolate bounty bar, coconut sorbet <small>GL</small>	£8.5
Home-made sticky toffee pudding, rum toffee sauce, Cornish clotted cream <small>GL DA</small>	£8.5
Cornish cheese selection, apple, house chutney, crackers <small>GL DA</small>	£12

Pedro Ximénez 100ml “paired with our bounty bar”	£9.5
Niepoort, LBV 2016 port 70ml “try this with our Cornish cheese selection”	£8
Muscat, Rutherglen 100ml “great pairing alongside our “sticky toffee pudding”	£9

St Kew Inn, Church town, St Kew, Bodmin, Cornwall PL30 3HB Telephone 01208 841259

PLEASE SPEAK TO ONE OF OUR TEAM FOR ALLERGEN ADVICE, MANY OF OUR DISHES CAN BE ADAPTED

CONTAINS DA-DAIRY GL-GLUTEN